

## nibbles

<b>nocellara olives</b> (gf*/df*)	4.5
<b>focaccia</b> anchovy butter (v*/df*)	4
<b>smoked cod's roe tartlet</b> avruga caviar	4
<b>arancini</b> nduja & taleggio	7.5
<b>fried oyster</b> dill, n25 caviar, smoked cucumber (df*)	5.5
xo sauce, chilli (df*)	4.5
	duo 9.5

## starters

<b>rabbit terrine</b> liver parfait, crispy prosciutto, muscat grape, brown butter brioche	14.5
<b>bbq octopus</b> nduja dressing, anchovy emulsion, pickled onion (gf*/df*)	18.5
<b>venison</b> raw haunch battuta, braised shin crostini, cavolo rapa, lovage (df*/gf*)	17
<b>delica pumpkin &amp; egg yolk raviolo</b> sage, pine nut, black garlic (v*)	13.5
<b>jerusalem artichoke soup</b> black autumn truffle, tunworth, crispy chicken skin (gf*/v*)	14.5

## mains

<b>wild mushroom pansotti</b> cashel blue, cavolo nero & walnut pesto (v*)	23
<b>wild bass</b> beetroot, smoked cucumber & roe butter sauce, fritelle di patate (gf*)	29
<b>shellfish risotto</b> wild red prawn, mersea crab, clams, chilli, pickled fennel	26
<b>40-day aged sirloin steak tagliata</b> parmesan chips, burnt onion, bone marrow sauce (gf*/df*)	38
<b>roast 40-day aged beef</b> roasties, roots, greens, yorkshire pudding (gf*/df*)	
<b>sirloin</b>	29
<b>fillet</b>	32.5
upgrade to ox cheek stuffed yorkshire pudding	4
<b>roast pork loin with crackling</b> roasties, roots, greens, apple sauce (gf*/df*)	26
<b>50-day aged rib of galloway beef</b> (for two to share)	45pp
ox cheek stuffed yorkshire pudding, roasties, roots, greens, bone marrow gravy, cauli cheese	

## sides

bone marrow gravy // roasties	4
cauli cheese	5

\*please inform us of any allergies: (gf)(df)(vgn) gluten free/dairy free/vegan are often adaptations of our dishes (and may well differ to the original description). a £1 discretionary charge is added to your bill to support Red Rose Chain's work with the marginalised/disabled